Where I'm Coming From

Easy Read Guide

GUEST PROJECTS DIGITAL

_inventory

LONDON COMMUNITY RESPONSE FUND

TRIANGLE NETWORK

WEEK FOUR - YORUBA (24 to 30 August)

Tuesday 25 August
6pm UK Time

Taiwo Aiyedogbon presents *Aaye (Space)*, a new live performance that engages with Yoruba poetry and a group of young men

Duration: 1h30

Thursday 27 August, 12pm UK Time

Aderemi Adegbite presents a new video work using Yoruba phonetics as point of departure.

Saturday 29 August, 12pm UK Time

Jelili Atiku present a new pre-recorded performance, consisting of a cleansing ritual to realign energies, inspired by Odù Ifá, a Yoruba religion and system of divination.

Sunday 29 August, 2pm UK Time

Cooking Session: AMALA, EWEDU ATI OMI OBE = YAM FLOUR, JUTE MALLOW WITH STEW

Ewedu is a green leafy edible vegetable that is often prepared into a delicious slimy soup. Ewedu is botanically known as the corchorus olitorius. Amala is a yam flour gotten from yam peels/skin that is well sun-dried and ground into flour. Ingredients for Amala: 2 cups of Yam Flour (Elubo) ; 4 cups of water ; 1 cup of Hot water reserved

Ingredients for Ewedu: Ewedu leaves ; ½ teaspoon of powdered potash ; 1.5 cups of water ; Ewedu broom chopper/ blender ; Salt to taste ; Maggi ; Chili pepper to taste (optional) ; 4-5 spoons of ground crayfish

Ingredients for Omi Obe (Stew): 1 kilo of Titus Fish ; Fresh Tomato ; Tatashe (red bell pepper) ; Scotch Bonnet (fresh pepper, ata rodo) ; Onions ; Palm oil ; Seasoning cubes, Salt.

@guestprojects
@inventoryplatform